

Historic, Archive Document

Do not assume content reflects current
scientific knowledge, policies, or practices.

αTS1975
.A1454

S



United States
Department of
Agriculture

Food Safety
and Inspection
Service

January 1985

Compilation of Meat and Poultry Inspection Issuances



TABLE OF CONTENTS

FSIS DIRECTIVE 6010.1	Weekly Livestock Slaughter Report
FSIS DIRECTIVE 7220.1	Standards and Labeling Division Policy Memoranda
FSIS NOTICE 76-84	New Public Health Certificate for the Netherlands
FSIS NOTICE 77-84	Use of the PFF Toll Free Telephone Line
FSIS NOTICE 78-84	Review of Custom Exempt Plants in Designated States
CHANGE 85-1	Meat and Poultry Inspection Manual

The period covered in this Issuance is December 4, 1984,
to January 1985.

CHANGE TRANSMITTAL SHEET

☒ DIRECTIVE

☐ REVISION

☐ AMENDMENT

☐ OTHER

WEEKLY LIVESTOCK SLAUGHTER REPORT -- FORM LS-149

6010.1

12/4/84

I PURPOSE

This document transmits FSIS Directive 6010.1 and provides guidance to FSIS inspectors in charge regarding completing and submitting LS-149 forms to Statistical Reporting Service.

II SPECIAL INSTRUCTIONS TO INSPECTORS IN CHARGE

It has been brought to our attention that some improvement is needed regarding the accuracy of data submitted on the LS-149 form.

The attached directive provides instructions for collecting, reviewing, and submitting LS-149 forms.

The reporting requirements outlined in this directive regarding the LS-149 forms should not be confused with the reporting requirements for the FSIS Weekly Ante-Mortem and Post-Mortem Inspection Summary, FSIS Forms 9300-1 through 5, which will continue to be mailed to the FSIS Data Services Center, 210 Walnut Street, Room 791, Des Moines, IA 50309.



Deputy Administrator
Meat and Poultry Inspection Operations

DISTRIBUTION: M91, M93, M94, M95,
SO3, CM3, ABB, TRA

OPI: MPIO, Inspection
Coordination Staff

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

6010.1

12/4/84

WEEKLY LIVESTOCK SLAUGHTER REPORT-- FORM LS-149

I. PURPOSE

This directive prescribes procedures for completing and submitting LS-149, Weekly Livestock Slaughter Report.

II. [RESERVED]

III. REASON FOR ISSUANCE

To provide guidelines for improving the accuracy of the completion and submission of the Weekly Livestock Slaughter Report.

IV. [RESERVED]

V. FORMS AND ABBREVIATIONS

The following will appear as abbreviated in this directive:

SRS	Statistical Reporting Service
AMS	Agricultural Marketing Service
IIC	Inspector in Charge
SPS	Supervision of the Performance System

LS-149 Livestock Slaughter Report

FSIS Forms 9300-1 through 5 -- Weekly Ante-Mortem and Post-Mortem Inspection
Summary

VI. POLICY

Collecting data and processing and publishing the Weekly Livestock Slaughter Report is a joint project carried out by FSIS, SRS, and AMS.

VII. RESPONSIBILITIES

A. The IIC shall (in the absence of the IIC, relief personnel shall assume the following responsibilities):

1. Collect completed forms weekly from plant management on the last working day of the week.

DISTRIBUTION: M91, M93, M94, M95,
S03, CM3, ABB, TRA

OPI: MPIO, Inspection Coordination
Staff

2. Review the LS-149 reports to assure accuracy and completeness of the report and to assure that the following are reported when appropriate:

- a. Plants which have been withdrawn from inspection.
- b. Plants issued grants of inspection but are not operating.
- c. "No Kills."

3. If all data, such as live weights, are not available, or if plant management does not supply all of the requested data, assure that at least the data needed for preparing FSIS Forms 9300-1 through 5 is reported. This includes the daily livestock slaughtered by species and class.

4. Assure that slaughter plants with new grants of inspection are placed into the LS-149 reporting process.

5. After extracting the data needed for the FSIS Forms 9300-1 through 5, submit the LS-149 forms as follows:

- a. Blue Copy--Mail to:

Crop Reporting Board, SRS
United States Department of Agriculture
Washington, DC 20250

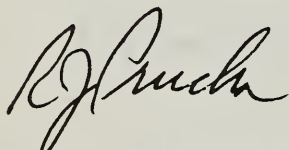
- b. Pink and/or white copy -- file in the Government office at the official establishment.

B. SRS will supply the appropriate envelopes for mailing the LS-149 forms. The envelopes, and the LS-149 forms should be obtained from:

Statistical Reporting Service
U.S. Department of Agriculture
Washington, DC 20250
ATTENTION: Livestock Section
Telephone: FTS 447-6880

C. The SRS will process and summarize the LS-149 reports and AMS will publish the report.

D. Effective October 15, 1984, the Market News Service, AMS, will call the FSIS regional livestock slaughter staff officer who, in turn, will call the FSIS area supervisor in order to obtain information omitted from the LS-149 forms.



Deputy Administrator
Meat and Poultry Inspection Operations

CHANGE TRANSMITTAL SHEET

☒ DIRECTIVE

☐ REVISION

☒ AMENDMENT

☐ OTHER

FSIS DIRECTIVE
STANDARDS AND LABELING DIVISION
POLICY MEMORANDA

7220.1
Amendment 6 | 12-26-84

I PURPOSE

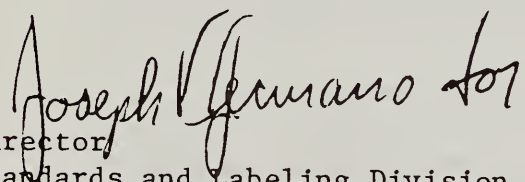
This document transmits changes to FSIS Directive 7220.1.

II CHANGES

Insert Policy Memo 78 in numerical order in attachment 1 of FSIS Directive 7220.1.

III CANCELLATIONS

This change transmittal is cancelled when contents have been incorporated.


Director
Standards and Labeling Division
Meat and Poultry Inspection Technical Services

Attachment

DISTRIBUTION: M91, M93, M94, M95,
S03, CM3, ABB

OPI: MPITS, Standards and
Labeling Division



To:

Branch Chiefs, SLD

Policy Memo 78

NOV 15 1984

From:

Robert G. Hibbert, Director, SLD

Subject:

Potassium Labeling Guidelines

ISSUE: What guidelines should be followed in the review and approval of labeling which includes potassium information?

POLICY: 1. The label of any meat or poultry product may bear quantitative information on the amount of potassium in a serving of the product. When this information is provided, the serving size must appear on the label and must be within the range of serving sizes customarily used for that product. Potassium and sodium content information may be included without other nutrition information. Labels may not bear nutrition information on potassium content alone.

2. Quantitative information on potassium content shall be declared in terms of milligrams (mg) per serving of the product. The potassium content shall be expressed as zero when the serving contains less than 5 mg, to the nearest 5 mg increment when the serving contains 5 to 140 mg of potassium and to the nearest 10 mg increment when the serving contains greater than 140 mg of potassium.

3. Nutrition labeling does not require the inclusion of potassium content information. However, if potassium content information is included on the nutrition information panel of a meat or poultry product, the potassium content information must immediately follow the information on sodium content.

4. When labels bearing potassium content information are submitted for approval, appropriate information should also be submitted to support the label declaration. Acceptable information would be:

(a) Information that demonstrates that calculations from the potassium content of the product's individual ingredients adequately reflects the potassium content of the product.

(b) Information derived from recognized reference sources, such as the revisions of Agriculture Handbook No. 8 published in 1976 or later.

(c) Information derived from industry or company analytical data bases. At a minimum, three laboratory analyses should be performed, and ideally each analysis should be from a different lot of product. Such analyses shall be performed in accordance with "Official Methods of Analysis of the Association of Official Analytical Chemists" ("AOAC") or the "Chemistry Laboratory Guidebook" of the U.S. Department of Agriculture. Alternative methods of analysis may be used if submitted to the Administrator and determined to be acceptable.

With respect to (a) and (b) above, it may also be necessary that laboratory analyses be performed to assure the adequacy of the calculations and the applicability of the reference sources.

5. Processors are responsible for assuring the continued accuracy of the potassium content of their products. The basis for verifying potassium content will be as follows:

(a) A partial quality control (PQC) program approved by the Processed Products Inspection Division is required for products not covered in (b) below to verify the continued accuracy of any potassium labeling value. Such a PQC program may be principally formulation control coupled with an occasional laboratory analysis, only laboratory analysis of finished products, or some combination of the two. When laboratory analysis alone is relied on for verification, sampling frequency will depend on the correlation of the laboratory results to the potassium value on the labeling.

(b) A PQC program will not be required for products where: (1) an adequate basis exists from a recognized reference source, such as the revisions of Agriculture Handbook No. 8 published in 1976 or later; or (2) there is information that demonstrates that calculations from the potassium content of the product's individual ingredients adequately reflect the potassium content of the products; or (3) there is a data base consisting of a sufficient number of analyses to establish the product's variability and establishing that the standard deviation does not exceed 25 percent of the average. The data can be submitted as part of the label approval application, or can be accumulated under a PQC program. Products which have been produced for some time under a label PQC program may have accumulated sufficient data to demonstrate that the PQC is no longer required. Processors of such products may submit such data to the Standards and Labeling Division for evaluation.

Branch Chiefs

3

Products labeled with potassium content information for which a PQC is not required are still subject to Agency monitoring. In addition, the Standards and Labeling Division will require processors to submit no less frequently than annually the results of a single composite analysis of 12 samples randomly selected from 12 different lots to demonstrate the continued validity of the potassium content.

RATIONALE: These guidelines specify definitions and methods to assure that potassium information is provided in a consistent manner that is not misleading and is meaningful to the consumer. The Food and Drug Administration has evaluated the potential health benefits to be derived from potassium labeling and determined that these benefits are not sufficient to warrant declarations of potassium content alone. However, significant alterations of the sodium: potassium ratio in diet can be detrimental to persons susceptible to high blood pressure. Potassium and sodium contents of foods may be printed without other nutrients so that this ratio can be calculated by the consumer. These guidelines will help meat and poultry processors to provide potassium information that is consistent with FDA's nutrition labeling regulations and sodium labeling.

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D. C.

FSIS NOTICE

76-84

12-4-84

NEW PUBLIC HEALTH CERTIFICATE FOR THE NETHERLANDS

The Dutch meat inspection officials have informed FSIS that they will require the multilingual MP Form 157 (Public Health Certificate) to accompany fresh/frozen meat and meat byproducts, originating from the bovine, porcine, ovine, caprine and equine species, imported into the Netherlands effective January 1, 1985. Export inspectors should start issuing MP Form 157 on December 15, 1984. The attached MP Form 157 may be photocopied until a supply of printed MP Form 157 is available.

MP Form 157 is being printed and will be distributed to the Regional Directors in the near future. MP Form 157 replaces MP Form 124 (Meat Certificate for Importation Into the Netherlands); therefore MP Form 124 is obsolete and should be destroyed.

The following forms should be issued for fresh/frozen meat and meat byproducts:

1. MP Form 130, "Meat and Poultry Export Certificate of Wholesomeness."
2. MP Form 150, "Animal Health Certificate."
3. MP Form 157, "Public Health Certificate."

For horsemeat, issue the same forms described above with the exception that MP Form 414-3, (horsemeat certificate), should be substituted for MP Form 130.

The following forms should be issued for processed meat products:

1. MP Form 130 (MP Form 414-3 for equine products).
2. MP Form 412-9 (dated 9/81 or newer).

DISTRIBUTION: M91, M93,
M94, M95, SO3, CM3, TRA

NOTICE EXPIRES: 12-1-85

OPI:

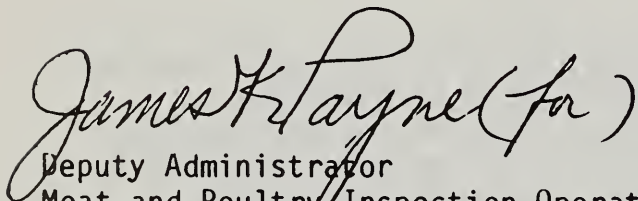
IP/ECD

Issue the following forms for edible meat byproducts which are destined for the manufacturing of organ preparations:

1. MP Form 130 (MP Form 414-3 for equine products).
2. MP Form 145, "Certificate for the Importation Into the Netherlands of Organs or Parts of Slaughter Animals Used in the Manufacturing or Organ Preparation in a Scientific Way."

This information should be used in conjunction with the requirements specified in Section 22.63 of the Meat and Poultry Inspection Manual and other notifications, e.g., MPI Bulletins 81-37 and 83-2.

This Notice supersedes MPI Bulletin 81-46.


Deputy Administrator
Meat and Poultry Inspection Operations

Attachment

1 MP Form 157, Public Health Certificate (consists of 2 pages)

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
MEAT AND POULTRY INSPECTION OPERATIONS
WASHINGTON, D.C. 20250

PUBLIC HEALTH CERTIFICATE
GENUSSTAUGLICHKEITSBESCHEINIGUNG
HYGIENECERTIFIKAT
CERTIFICAT DE SALUBRITÉ

VLEESKEURINGSCERTIFICAAT
CERTIFICATO DI SANITA'
ΠΙΣΤΟΠΟΙΗΤΙΚΟ ΚΑΤΑΛΛΗΛΟΤΗΤΑΣ

for fresh meat (1) intended for consignment to the EEC /für frisches Fleisch (1) das zum Versand nach der EWG bestimmt ist/fersk kød(1) som sendes til det EØF/pour les viandes fraîches (1) destinées à la CEE/voor vers vlees (1) bestemd voor de EEF/relativo a carni fresche (1) destinate alla spedizione verso la CEE/ Νέων κρεάτων (1) τὰ οποία προορίζονται γιὰ τὴν ΕΟΚ.

Country of destination/Bestimmungsland/Bestemmelsesland/Pays de destination/Land van bestemming/Paese di destinazione/
Εἰς (χώρα καὶ τόπος προορισμοῦ):

Reference/Nummer/Referencenummer/Numéro de référence/Referenznummer/Riferimento/ Σημεῖο
SERIAL NO. OF CORRESPONDING EXPORT CERTIFICATE :

Exporting country: USA /Versandland: USA /Afsenderland: USA /Pays expéditeur: USA /Land van verzending: USA /Paese speditore: USA /
Αποστέλλουσα χώρα USA.

Ministry/Zuständiges Ministerium/Ministerium/
Ministère/Ministerio/Ministero/ Υπουργείου
U.S. DEPARTMENT OF AGRICULTURE

Department/Ausstellende Behörde/Myndighed /
Service/Dienst/Servizio/ Υπηρεσία
FOOD SAFETY AND INSPECTION SERVICE

I. Identification of meat/Angaben zur Identifizierung des Fleisches/Kødets Identifikation/Identification des viandes/Identificatie van het vlees/
Identificazione delle carni/ Ταυτοποίησης τών κρεάτων .

Meat of/Fleisch von/Kød af/Viandes de/Vlees van/Carni di/ Κρέατα ἐκ (Animal species)/(Tiergattung)/(dyrart)/(espèce animale)/(diersoort)/(specie animale)/(είδος ζώου):

Nature of cuts/Art der Teile/Stykkernes art/Nature des pièces/Aard van het verzondene/Natura dei pezzi/ Εἶδος τεμαχίων :

Nature of packaging/Art der Verpackung/Emballagens art/Nature de l'emballage/Aard van de verpakking/Natura dell'imballaggio/ Εἶδος συσκευασίας :

Number of cuts or packages/Zahl der Teile oder Packstücke/Antal stykker eller kolli/Nombre de pièces ou d'unités d'emballage/Aantal stuks of colli/Numero dei pezzi o degli imballaggi/ Αριθμός τεμαχίων ή μονάδων συσκευασίας :

Month(s) and year(s) when frozen/Einfrierungsmonat(e) und -jahr(e)/Indfrysningstiden(er) og -år/Mois et année(s) de congélation/Måned en jaar van bevriazing/Mese(i) e anno(i) di congelamento/ Μήνας(ες) και έτος(η) κατάψυξης :

Net weight/Nettogewicht/Nettovægt/Poids net/Nettogewicht/Peso netto/ Καθαρόν βάρος :

II. Origin of meat/Herkunft des Fleisches/Kødets oprindelse/Provenance des viandes/Herkomst van het vlees/Provenienza delle carni/
Προέλευσης κρεάτων.

Address(es) and veterinary approval number(s) of approved slaughterhouse(s)/Anschrift(en) und Veterinärkontrollnummer(n) des (der) zugelassenen Schlachtbetriebe(s)/Det (de) autoriserede slagteri(er)s adresse og veterinære autorisationsnummer/ Adresse(s) et numéro(s) d'agrément vétérinaire de l'(des) abattoirs agréé(s)/Adres(sen) en toelatingsnummer(s) van het (de) erkende slachthuis (slachthuizen)/Indirizzo(i) e numero(i) di riconoscimento veterinario del(i) macello(i) riconosciuto(i)/ Διεύθυνση(ες) και αριθμός(οι) κτηνιατρικής επιβολής του (των) εγκαταστημένου(ων) ορεγείου(ων) :

Address(es) and veterinary approval number(s) of approved cutting plant(s)/Anschrift(en) und Veterinärkontrollnummer(n) des (der) zugelassenen Zerlegungsbetriebe(s)/Den (de) autoriserede opkæringsvirksomhed(er)s adresse og veterinære autorisationsnummer/Adresse(s) et numéro(s) d'agrément vétérinaire de l'(des) atelier(s) de découpe agréé(s)/Adres(sen) en toelatingsnummer(s) van de erkende uitsnijderij(en)/Indirizzo(i) e numero(i) di riconoscimento veterinario del(i) laboratorio(i) di sezionamento riconosciuto(i)/ Διεύθυνση(ες) και αριθμός(οι) κτηνιατρικής επιβολής του (των) εγκαταστημένου(ων) εργοστασίου(ων) τεμαχισμού :

Address(es) and veterinary approval number(s) of approved cold storage warehouse(s)/Anschrift(en) und Veterinärkontrollnummer(n) des (der) zugelassenen Kühl- und Gefrierhauses(häuser)/Det (de) autoriserede lagres adresse og veterinære autorisationsnummer/Adresse(s) et numéro(s) d'agrément vétérinaire de l'(des) entrepôt(s) frigorifique(s) agréé(s)/Adres(sen) en toelatingsnummer(s) van het (de) erkende koelhuis (koelhuizen)/Indirizzo(i) e numero(i) di riconoscimento veterinario del(i) deposito(i) frigorifero(i) riconosciuto(i)/ Διεύθυνση(ες) και αριθμός(οι) κτηνιατρικής επιβολής του (των) εγκαταστημένου(ων) ψαυρίου(ων) αναποθηκεύσεως :

III. Destination of meat/Bestimmung des Fleisches/Kødets destination/Destination des viandes/Bestemming van het vlees/Destineazione delle carni/
Προορισμός τών κρεάτων .

The meat will be sent from/Das Fleisch wird versandt von/Kød afsendes fra/Les viandes sont expédiées de/Het vlees wordt verzonden uit/Le carni sono spedite da/Τὰ κρέατα αποστέλλονται ἐκ (Place of loading)/(Versandort)/(Afsendelsested)/(Lieu d'expédition)/(Plaats van verzending)/Luogo di spedizione/(τόπος αποστολής)

to:/nach/zil/à/nær/a/ Εἰς (Country and place of destination)/Bestimmungsort und -land/(Bestemmelsesland og -sted)/(Pays et lieu de destination)/(Land en plaats van bestemming)/(Paese e luogo di destinazione)/(χώρα καὶ τόπος προορισμοῦ) :

by the following means of transport (2)/mit folgendem Transportmittel (2)/med følgende transportmiddel (2)/par le moyen de transport suivant (2)/per (vervoermiddel) (2)/col seguente mezzo di trasporto (2)/ Διὰ τοῦ ἀκολουθοῦντος μεταφορικοῦ μέσου (2) :

Name and address of consignor/Name und Anschrift des Absenders/Afsenderens navn og adresse/Nom et adresse de l'expéditeur/Naam en adres van de afzender /Nome e indirizzo dello speditore/ Όνομα καὶ διεύθυνσις τοῦ αποστολῆς :

Name and address of consignee/Name und Anschrift des Empfängers/Modtagerens navn og adresse/Nom et adresse du destinataire/Naam en adres van degene voor wie de zending is bestemd/Nome e indirizzo del destinatario/ Όνομα καὶ διεύθυνσις τοῦ παραλήπτοῦ :

IV. Health Attestation/Bescheinigung/Attestation om kødets egenhed til menneskeføde/Attestation de salubrité/Vieskeuringsverklaring/Attestato di sanità/Βεβαίωση καταλληλότητας.

I, the undersigned official veterinarian, certify that: /Der unterzeichnete amtliche Tierarzt bescheinigt folgendes: /Undertegnede embedsdyrlæge attesterer, et: /Le vétérinaire officiel soussigné certifie: /Ondergetekende, officieel dierenarts, verklaart hiermede: /Il sottoscritto, veterinario ufficiale, certifica: / Ο υπογεγραμμένος εξουσιοδοτημένος κτηνίατρος βεβαιού.

(a) - the meat described above (3)/des vorstehend bezeichnete Fleisch (3)/det ovennævnte kød (3)/que les viandes désignées ci-avant (3)/det het hierboven genoemde vlees (3)/che le carni sopraindicate (3)/ Ότι τα ανωτέρω αναφερόμενα κρέατα (3),

- the label affixed to the packages of meat described above (3)/das an der Verpackung des vorstehend bezeichneten Fleisches angebrachte Etikett (3)/etiketten, der er paaset ovennævnte køds emballage (3)/que l'étiquette fixée aux emballages des viandes désignées ci-avant (3)/det het aan de verpakking van het hierboven omschreven vlees bevestigde etiket (3)/che l'etichetta apposta sugli imballaggi delle carni sopraindicate (3)/ ότι η ετικέτα που τοποθετήθηκε στα μπουκάλια συσκευασίας των ανωτέρω αναφερόμενων κρέατων (3),

- bear(s) a mark to the effect that the meat comes wholly from animals slaughtered in slaughterhouses approved for exporting to the country of destination/ist (sind) mit einem Stempleindruck versehen, aus dem ersichtlich ist, dass das Fleisch nur von Tieren stammt, die in zugelassenen Schlachtbetrieben im Hinblick auf die Ausfuhr nach dem Bestimmungsland geschlachtet worden sind/bærer stempel om, et kødet udelukkende hidrører fra dyr, der er slagtet paa slagterier, som er autoriseret til eksport til bestemmelseslandet/porte(nt) l'estampille attestant que les viandes proviennent en totalité d'animaux ébatus dans des abattoirs agréés pour l'exportation vers le pays destinataire/een merk draagt (draagen) dat aantoon dat het vlees uitsluitend afkomstig is van dieren die in een voor de uitvoer naar het land van bestemming erkend slachthuis zijn geslacht/reca (no) i bolli comprovanti che le carni provengono esclusivamente da animali macellati in macelli riconosciuti per l'esportazione verso il paese destinatario/ φέρει(ουν) τη σφραγίδα με την οποία βεβαιούται ότι τα κρέατα προέρχονται εξ ολοκλήρου από ζώα σφαγμένα σε εγκαταστάσεις για εξαγωγές προς τη χώρα προορισμού σφαγεία;

(b) - the meat was obtained under the conditions governing production and control laid down in Directive 72-462-EEC and that it is, therefore, considered as such to be fit for human consumption/das vorstehend bezeichnete Fleisch ist unter Bedingungen betreffend die Herstellung und Kontrolle gewonnen worden, die den Erfordernissen der Richtlinie 72-462-EWG entsprechen und ist daher als solches für tauglich zum Genuss für Menschen befunden worden/kødet for sags vidt engaar produktion og kontrol er tilvejebragt i overensstemmelse med direktiv 72-462-EØF, og at det derfor er fundet egnet til menneskeføde, som det foreligger/ qu'elles ont été obtenues dans les conditions de production et de contrôle prévues par le directive 72-462-CEE et qu'elles sont de ce fait reconnues en l'état propres à la consommation humaine/dat het is verkregen onder de voorwaarden inzake produktie en controle van Richtlijn 72-462-EEG en dat het derhalve als zodanig geschikt voor menselijke consumptie is bevonden/che queste carni sono state ricavate nelle condizioni di produzione e controllo previste dalle direttive 72-462-CEE e che sono pertanto riconosciute ette incondizionatamente al consumo umano/ ότι τα κρέατα ελήφθησαν σύμφωνα με τους όρους παραγωγής και ελέγχου που προβλέπονται στην οδηγία 72/462/EOK και ότι, ως εκ τούτου, ανεγνωρίζονται ότι είναι κατάλληλα για την ανθρώπινη κατανάλωση ως έχουν·;

(c) - the meat has been cut in an approved cutting plant (3)/das Fleisch ist in einem zugelassenen Zerlegungsbetrieb zerlegt worden (3)/kødet er opskåret i en autoriseret opskæringsvirksomhed (3)/qu'elles ont été découpées dans un atelier de découpe agréé (3)/dat het vlees in een erkende uitsnijderij is uitgesneden (3)/che esse sono state sezionate in un laboratorio di sezionamento riconosciuto (3)/ ότι τα κρέατα έχουν τεμαχισθεί σε εγκαταστάσεις εργασιών τεμαχισμού ;

(d) - the meat has (has not) been subject to an examination for trichinosis or, where Article 3 of Directive 77-98-EEC applies, has undergone cold treatment (3)/das Fleisch ist (ist nicht) auf Trichinen untersucht worden; bei Anwendung von Artikel 3 der Richtlinie 77-98-EWG: das Fleisch ist einer Kältebehandlung unterzogen worden (3)/kødet er (ikke er) undersøgt for trikiner eller i medfør af artikel 3 i direktiv 77-98-EØF er blevet underkastet en kuldebehandling (3)/qu'elles ont été (n'ont pas été) soumises à une recherche des trichines ou, en cas d'application de l'article 3 de la directive 77-98-CEE, ont été soumises à un traitement par le froid (3)/dat het vlees is (niet is) onderzocht op trichinen, of, in geval van toepassing van artikel 3 van Richtlijn 77-98-EEG is onderworpen aan een koudebehandeling (3)/che sono state (non sono state) sottoposte all'esame per la ricerca delle trichine oppure, in caso di applicazione dell'articolo 3 della direttiva 77-98-CEE, sono state sottoposte ad un trattamento mediante freddo (3)/ ότι τα κρέατα έχουν — δεν έχουν — υποβληθεί σε τριχινώσωση ή, σε περίπτωση εφαρμογής του άρθρου 3 της οδηγίας 77/98/EOK, σε επεξεργασία υπό του ψύχους (3) ;

(e) - the means of transport and the loading conditions of meat of this consignment meet the hygiene requirements laid down in respect of export to the country of destination/die Transportmittel und die für das frische Fleisch dieser Sendung geltenden Ladebedingungen entsprechen den für den Versand nach dem Bestimmungsland vorgesehenen hygienischen Anforderungen/transportmidlerne samt indledningsforholdene for kødet i denne forsendelse er i overensstemmelse med de hygiejniske krav, der er fastsat for forsendelse til bestemmelseslandet/que les moyens de transport ainsi que les conditions de chargement des viandes de cette expédition sont conformes aux exigences de l'hygiène prévue pour l'expédition vers les pays destinataires/dat de vervoermiddelen en de wijze waarop het vlees van deze zending is ingeladen voldoen aan de voor verzending naar het land van bestemming gestelde eisen van hygiëne/che i mezzi di trasporto e le condizioni di carico delle carni oggetto della spedizione corrispondono alle prescrizioni d'igiene previste per la spedizione verso il paese destinatario/ ότι τα μέσα μεταφοράς καθώς και οι συνθήκες φόρτωσης των κρέατων αυτής της αποστολής, είναι σύμφωνα με τις απαιτήσεις της υγιεινής οι οποίες προβλέπονται για αποστολές προς τις, χώρες προορισμού;

(f) - on the basis of officially obtained information it can be assumed that the animals, from which this consignment of meat is derived, were not treated with stilbenes and thyrostatics; and based on results of random sampling, it can be assumed that the meat contains neither substances with a hormonal or anti-hormonal effect which do not occur naturally in the meat, nor antibiotics or chemotherapeutics/als Folge offizieller Berichterstattung darf angenommen werden, dass die Tiere, von denen diese Fleischlieferung stammt, nicht mit Stilben und Schilddrüsenmitteln (Thyrostatika) behandelt wurden; Stichproben lassen ausserdem die Annahme zu, dass das Fleisch weder Substanzen mit hormoneller oder anti-hormoneller Wirkung, welche nicht in natürlicher Form in dem Fleisch vorkommen, noch Antibiotika oder chemo-therapeutische Mittel enthält/det kan vedtages att dyr fra denna kødsending ikke var behandlet med stilbenes og tyrostatik. Dette i henhold til officielle oplysninger. Oplysningerne er baserte paa resultat fra slumpvisse prøver. Det kan vedtages att kødet ikke indeholder onaturlige hormoner eller antihormoner, heller ikke antibiotika eller andre mediciner/les renseignements officiels font présumer que les viandes de cet envoi proviennent d'animaux qui n'ont pas été traités avec des substances thyrostatiques et stilbenes; et les résultats d'examen effectués sur des échantillons prélevés par sondage font présumer que les viandes ne contiennent aucune substance à action hormonale ou antihormonale qui ne se trouve pas naturellement dans les viandes, et aucune substance antibiotique ou chimiothérapeutique/dat op grond van door hem verkregen ambtelijke informatie moet worden aangenomen dat de dieren waarvan het vlees van deze partij afkomstig is, niet zijn behandeld met stilbenen en thyrostatika en dat op grond van steekproefsgewijs uitgevoerd onderzoek moet worden aangenomen dat het vlees geen stoffen met hormonale den wel antihormonale werking, die niet eigen aan vlees zijn, antibiotica of chemotherapeutica, bevat/in base af informasjoneri ufficialmente ottenute si può ammettere che gli animali dai quali proviene questa partita di carne non sono stati trattati con stilbeni sostanza tirostatiche; e in base ai risultati di campionatura fatta a caso si può ammettere che la carne non contiene né sostanze con conseguenze ormonali o antiormonali che non soppravvengano nella carne per via naturale, né antibiotici o prodotti chemioterapici/ Μέ βάσει ευρήματων προμηθευμένων πληροφοριών δύναται να υποθετωθεί, ότι τα ζώα, από τα οποία αυτή η αποστολή κρέατων προήλθεν, δεν ήταν «επεξεργασμένα» με χρωστικές και θυροστατικές ουσίες. Επίσης με βάση τα αποτελέσματα προερχόμενα από τυχαίων δοκιμαστικών δειγμάτων, δύναται να υποθετωθεί ότι το κρέας δεν περιέχει ούτε ουσίες με ορμονικές ή αντι-ορμονικές συνεπειές οι οποίες δεν συμβαίνουν φυσολογικά εις τα κρέατα ούτε αντιβιοτικές, ή χημοθεραπευτικές ουσίες.



Done et/Ausgefertigt in/Udfærdiget i/Fait à/Gesamt te/Fetto a/ Ev

on/am/den/le/op/datum/il/ στις :

(Signature of official veterinarian)/(Unterschrift des amtlichen Tierarztes)/(Embedsdyrlægens underskrift)/(Signature du vétérinaire officiel) (Handtekening officieel dierenarts)/Firma del veterinario ufficiale/ Υπογραφή εξουσιοδοτημένου κτηνίατρου.

(1) Fresh meat within the meaning of Article 2(b) of Directive 64-433-EEC means all parts of domestic animals of the bovine, porcine, ovine and caprine species and of domestic solipeds which are fit for human consumption and which have not undergone any preserving process, chilled and frozen meat being considered as fresh meat/Frisches Fleisch im Sinne des Artikels 2 Buchstabe b) der Richtlinie 64-433-EWG/Fersk kød i henhold til artikel 2, litra b), i direktiv 64-433-EØF/Viandes fraîches au sens de l'article 2 sous b) de la directive 64-433-CEE/Vers vlees in de zin van artikel 2, sub b), van Richtlijn 64-433-EEG/Carni fresche ai sensi dell'articolo 2, lettera b), della direttiva 64-433-CEE/ Νέα κρέατα κατά την έννοια του άρθρου 2 περίπτωση β) της οδηγίας 64/433/EOK.

(2) For railway wagons or trucks the registration number should be given, for aircraft the flight number, and for ships the name/Bei Versand mit Eisenbahnwaggons oder Lastkraftwagen sind die jeweiligen Kennzeichen oder Nummern, bei Versand per Flugzeug die Flugnummern und bei Versand per Schiff der Name des Schiffes einzutragen/For jernbenvogne og lastvogne indføres indregistreringsnummeret, for fly indføres flyvningsnummer og for skibe navnet/Pour les wagons et les camions, indiquer le numéro d'immatriculation, pour les avions, le numéro du vol, et, pour les bateaux, le nom/Bij verzending per spoorwaggon of vrachtwagen dient het kenteken of nummer te worden vermeld; bij verzending per vliegtuig dient het nummer van de vlucht te worden aangegeven en bij verzending per schip de naam van het schip/Per i carri ferroviari e gli autocarri indicare il numero di immatricolazione, per gli aerei il numero del volo e per le navi il nome./Για τα βαγόνια και τα φορτηγά να σημειώνεται ο αριθμός μητρώου, για τα αεροπλάνα ο αριθμός πτήσης και για τα πλοία η ονομασία τους.

(3) Delete as appropriate/Nichtzutreffendes streichen/Det ikke-gældende overstreges/Biffer le mention inutile/Doorhalen wat niet van toepassing is/Cancellere la menzione inutile/ Νά διαγραφεί ή περυντή ενόψει.

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D. C.

FSIS NOTICE

77-84

12-6-84

USE OF THE PFF TOLL FREE TELEPHONE LINE

The PFF toll free telephone line has been established to provide State Directors and Inspectors in Charge (IIC), except those in the Washington Metropolitan area, a direct communication link with the Washington Staff responsible for maintaining the PFF computer data base. This line is limited to those State Directors and IIC's with plants preparing cured pork products under the PFF regulation. (See FSIS Notice 70-84.)

The Toll Free number, is 800-327-9522 and will be activated as of December 15, 1984. For IIC's in the Washington, D.C., area, the number is 202-447-7077. A log of all calls and the actions taken will be maintained. A monthly summary of the log will be provided to each region.

The telephone line is to be used by the IIC when an Absolute Minimum violation is found based on the IIC's calculation of the PFF value. The IIC will be required to calculate PFF values on samples sent to an accredited laboratory for analyses. The IIC's must use the PFF telephone line to verify their calculations and the recommended action to be taken. **Operational questions are to be referred to MPIO, Regional Operations.**

Prior to using the telephone line, the IIC must have available the following information:

- Establishment Number
- Inspector Name
- Meat Protein Analyses from Submitted Sample
- Fat Analyses from the Submitted Sample
- Sample Number from the Sample Request Form
- PFF value (Calculated by IIC)
- Product Name on Label
- Group from the Sample Request Form
- Sampling Phase (Periodic, Daily, Retention)

DISTRIBUTION: M91, M93,
M94, M95, SO3, CM3, ABB,
TRA

NOTICE EXPIRES:
1/1/86

OPI:
MPITS/PPID

The data provided by the IIC will be entered into the computer for calculating the PFF Value, Group Value, Product Value or, in the case of retention, the average PFF sample value. These calculations on the PFF computer will take precedence over the IIC's calculations. Instructions will be given to the IIC on the action to be taken; e.g., retain product, release product, change sampling phase, or identify products to be sampled.

James K. Payne (for)

Deputy Administrator
Meat and Poultry Inspection Operations

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D. C.

FSIS NOTICE

78-84

12/31/84

REVIEW OF CUSTOM EXEMPT PLANTS IN DESIGNATED STATES

This Notice is to inform personnel that FSIS Directive 5720.2, **Reviewing State Meat and Poultry Inspection Programs**, will become effective January 1, 1985.

Provisions for reviewing custom exempt plants found in Section VII, VIII, IX, and X; and Attachments 3 and 4 of the Directive will be used to review custom exempt plants in designated States.



Deputy Administrator
Meat and Poultry Inspection Operations

DISTRIBUTION: All MPI Off.,
T/A Inspectors, Plant
Management, T/A Plant
Management, Science &
Compliance Offices

NOTICE EXPIRES: 12/1/85

OPI: MPIO/FSR

3210A 323

☐ DIRECTIVE
☐ REVISION
☐ AMENDMENT
☒ OTHER

CHANGE TRANSMITTAL SHEET

CHANGE 85-1 TO THE MEAT AND POULTRY INSPECTION
MANUAL - Part 27

85-1

January 1985

I PURPOSE

This document transmits changes to the Meat and Poultry Inspection Manual.

II CHANGES

Remove

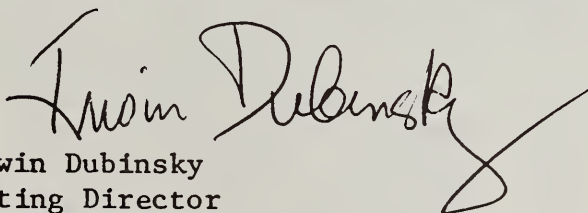
Pages 284 and 285

Insert

Pages 284, 284a, 284b and 285

III CANCELLATION

This change transmittal is cancelled when contents have been incorporated into the MPI Manual.



Irwin Dubinsky
Acting Director
Regulations Office
Policy and Program Planning

Attachment

The last Manual Change was 84-10 dated 12-7-84.

DISTRIBUTION: M91, M93, M94, M95, SO3, CM3,
ABB,

OPI: IP/FPD

product for water defrost shall be of sufficient strength to prevent leakage and/or breakage. A letter shall be provided by the supplier indicating material acceptance for edible product contact. A copy of the acceptance letters shall be on file in the government office.

(g) Storage and Staging Areas

These areas shall be maintained in a sanitary and safe condition. Improperly maintained equipment, such as fork lifts leaking operational fluids which may contaminate product or containers, shall not be used in handling meat and poultry products.

(h) Incubation - Shelf Stable Heat Processed Products

Follow procedures outlined in section 27.15(c). The heat sensing element for the temperature recording chart shall be lower than the lowest shelf storing product for incubation. A means of air circulation should be provided to assure uniform temperature distribution.

(i) References

There are many applicable requirements relative to imports recorded in various sections of the Manual. The following requirements are not all inclusive but are referenced to assist inspectors in assuring compliance with applicable provisions:

1. Water Supply - Subpart 8-D
2. General Sanitation - Subpart 8-B
3. Personal Hygiene - Subpart 8-C
4. Sanitation of Facilities and Equipment - Subpart 8-E
5. Chemical Compounds - Subpart 8-F
6. Insect and Rodent Control - Subpart 8-G
7. Special Sanitation Requirements - Subpart 8-H

27.6 MARKING, LABELING

(a) Approval

- * The inspector shall approve the
- * following labels in accordance with
- * Section §324.14 and §327.15 of the

regulations at each location where the products are presented for import inspection!

(1) Labels for shipping containers which contain fully labeled immediate containers;

(2) Labels for single ingredient products in large size immediate containers not generally used for retail sale. For example, bulk-packed boneless meats.

(i) Required Information.

1. Outside containers (which is also the shipping container). The outside container in which any immediate container of foreign product is shipped to the United States shall bear, in English, in a prominent and legible manner the following:

a. The name of or descriptive designation of the product in accordance with §317.2 of the regulations;

b. The name of the country of origin;

c. The establishment number assigned by the foreign meat inspection system and certified to the Program;

d. Special handling statement such as "keep frozen" or "keep refrigerated", where necessary.

2. Immediate Container (when it is shipping container also): Labels for immediate containers such as tierces, barrels, drums, boxes, crates and large size fiberboard containers shall bear, in English, in a prominent and legible manner;

a. name or descriptive designation or the product in accordance with Part 317.2 of the regulations;

b. name of the country of origin preceded by "Product of" under the product name;

c. net weight;

d. special handling statement such as "keep frozen" or "keep refrigerated", where necessary;

e. name and address of either the foreign establishment, distributor, or importer; and

* f. establishment number assigned
* by the foreign meat inspection
* system and certified to the
* program.

* (ii) **File.** Shipping container
* label approval will be completed on
* each lot as it is offered for inspec-
* tion. It is not necessary to main-
* tain a file of inspector-approved
* shipping container labels. Circuit
* Supervisors will ensure that inspec-
* tors are properly reviewing and
* approving these labels, by periodi-
* cally observing inspected and passed
* lots and verifying that the labels
* conform to the requirements in item
* (i) above.

* (iii) **Label Location on Shipping**
* **Containers.** The labels must be
* placed at the end of the shipping
* containers so that information is
* readily visible when product is
* offered for inspection. However,
* labels with duplicate information can
* be placed on other parts of the
* containers. Required information
* must be printed, stenciled or affixed
* to the shipping container by a
* self-destructing printed label.

* The actual weight of the product
* may be legibly written on the
* shipping container in ink, but the
* words "net weight", "pounds (lbs)"
* and "ounces (oz)" must be printed,
* stenciled or labeled.

* (iv) **Lot Identification Marks.** An
* identification mark must appear on
* the same main panel as the label on
* all shipping containers comprising
* one lot of product and on the
* foreign certificate for that lot.
* This identification mark shall be
* used to distinguish each lot of
* product and to relate product to the
* certificate. The shipping mark may
* be used for this purpose.

(v) Information Necessary for Import Inspection

The following information must be
displayed for the inspector on every
shipping container (or immediate
container when it is also the
shipping container) presented for
import inspection:

- (1) Name of Product
- (2) Country of Origin
- (3) Foreign Establishment Number
- (4) Lot Identification Marks

Containers must be stacked on
pallets in such a manner that the
above information is readily visible
on all containers. In addition,
there must be sufficient space on
the part of the container displayed
to stamp the mark of import
inspection.

(2) Immediate Container Labels.

Labels for immediate containers,
capable of retail sale intact,
including artificial casings, bags, or
printed wrappers, must be approved by
the Meat and Poultry Standards and
Labeling Division. The foreign
establishment (or importing firm)
shall submit a sufficient number of
completed copies of MP Form 8822-1,
with the label attached to: Meat
and Poultry Standards and Labeling
Division, MPI Technical Services,
FSIS, 12th and C Street, S.W.,
Agricultural Annex Building,
Washington, DC 20250. The number of
copies submitted must equal the
number of ports of entry where the
product will be entered, plus one
copy for Foreign Programs Division
and any additional copies needed for
foreign country.

(b) Product Designation

(1) **Product.** The product
destination on the shipping
container must be the same as it
appears on the label approval form
(MP 8822-1) for the immediate
container or from standard U.S.
nomenclature; e.g., Uniform Meat

* Identity Standards, American Meat
 * Institute; Uniform Retail Meat Identity
 * Standards, National Livestock and Meat
 * Board, Meat Buyers Guide, National
 * Association of Meat Purveyors. All
 * words must be completely spelled out. foreign establishment numbers. If the
 * mark of inspection of the foreign
 * country contains the country name and
 * the establishment number, that mark is
 * sufficient to satisfy the
 * requirement.

(i) Primal parts as defined in
 Section 316.9 of the regulations.

(ii) Individually wrapped cuts.

(iii) Bulk-packed cuts that are
 either fresh or individually frozen
 and packed in such a manner as to make
 them separable without defrosting the
 entire container. EXCEPTIONS:
 Steaks, pork ribs, neck bones.

* (2) Cuts. Individual cuts may be
 * identified on the shipping containers
 * by their specific accepted name such
 * as "beef inside rounds", "beef
 * knuckles", "hams", "pork spareribs",
 * "pork shoulder picnics", etc.

* Pork-cut names usually used to
 * identify cured product must be used
 * with the word "fresh" when not cured;
 * e.g., "fresh hams." Product designa-
 * tions such as "bull", "cow", "baby",
 * "fatless", "frozen", "forequarter
 * meat", etc., are not permitted.
 * Examples of permitted designations are:
 * "boneless beef", "boneless beef
 * knuckles", "boneless fresh hams
 * partially defatted".

* (3) Other Required Designations.

* (i) Cheek meat must follow the
 * proper designation such as "boneless
 * beef-cheek meat" since it is a
 * restricted ingredient in certain
 * products.

* (ii) Rindless pork jowls must be
 * completely sliced or deeply scored
 * from the "meat" surface downward in
 * sections approximately 1 inch apart,
 * and cut surfaces must be observed for
 * abnormalities. This procedure must
 * be done in the originating foreign
 * establishment.

* (c) Industry Marks. Industry marks
 * on product containers for
 * distinguishing various trade
 * categories of meat and poultry
 * products are permissible but shall
 * not have labeling connotations.
 * These marks shall not be contiguous
 * to the product designation.

* (d) Country of Origin Marking.

* (1) Product Categories. The products
 * listed below must be marked with the
 * name of the country of origin preceded
 * by the words "product of" and the

(2) MP Form 408. The product
 identified under (d)(1) will not be
 required to be marked if it moves
 from import inspection directly to
 the official establishment that will
 further process the product. Move-
 ment of the product will be under
 modified MP Form 408.

(e) Carcasses (Meat)

When imported carcasses are separ-
 ated into various cuts normally having
 an inspection legend, the cuts shall
 be legibly marked to show the country
 of origin adjacent to such legend.

(f) Repackaged Product

When authorized by MPI, imported
 product may be repackaged under
 Identification Service. The origin
 country's name must be marked on each
 new package.

Imported product that is further
 processed by cooking, grinding, or
 slicing may be packaged under approved
 (domestic) label without reference to
 country of origin. However, if product
 is identified as "imported," the label
 must also bear a statement such as
 "sliced and packed in U.S.A."

(g) Horsemeat

Horsemeat is required to be marked
 "horsemeat" with green ink on larger
 pieces within every carton. At least
 one such mark is required on each 10
 pounds of bulk packed boneless meat.

Horsemeat markings or labels must be printed, embossed, or lithographed directly on containers. Attached paper labels are not satisfactory.

(h) Grade Marks

Imported products bearing grade marks similar to those used by Meat Grading Branch, Livestock Division, AMS, shall not be accepted until such marks are checked and the quality of the product is verified by a Meat Grading Branch representative.

(i) Label File

All label approvals must be on file at the inspector's office for all products offered for inspection.

(j) Metric Weight

See Section 17.10(g)

27.7 MPI COOPERATION

Inspectors shall fully cooperate with U.S. Customs and other governmental agencies in handling imported products.

27.10 LOT PRESENTATION; CONDITION AND ACCURACY

Inspectors will initially check all lots in their entirety for general condition, proper labeling, and accuracy of count as specified on the MP Form 410 and health certificate. Lots, or portions of lots, demonstrating unacceptable conditions at this point shall be refused entry.

Damaged containers sorted out of a lot shall be examined by the inspector to determine cause and rejected and identified as such on the MP Form 410.

When the sorted product consists of abnormal (i.e., swells, flippers, springers) hermetically sealed containers and the abnormalities are not the direct result of shipping

INSPECTION PROCEDURES

Subpart 27-B

(Regs: M-316, 317, 327 P Subpart N, T)

Import inspections are required to determine whether imported product, certified by officials of approved countries, continues to be wholesome and meets U.S. requirements when offered for inspection. Importers shall provide competent personnel necessary for the efficient and effective application of required examinations.

